

Recipe - Kohlrabi and Carrot Slaw

Ingredients:

For Dressing:

- Juice of 2 small lemons
- 4 TBS good olive oil
- 2 tsp whole grain Dijon mustard
- 1 tsp honey or sweetener of choice
- ¼ tsp salt

For Slaw:

- 4-5 cups shredded kohlrabi
- 2 carrots shredded
- 2 TBS grated onion

Directions:

Dressing: Whisk together all the ingredients and set aside.

Slaw: Use the coarse holes on a box grater or food processor disc to shred kohlrabi, carrot and onion.

Add dressing to the slaw and toss well.

Refrigerate before serving.